

### **Modified Electrolytes**

## High Calcium (1200-1500 mg) Diet

#### **General Description**

This diet encourages an increased intake of foods high in calcium.

#### **Indications for Use**

This diet is used to increase calcium intake in hypocalcemic states. Increased calcium intake may be indicated following parathyroidectomy. Major health problems which may be associated with prolonged low calcium intakes include osteoporosis, alveolar bone loss, and hypertension.

#### **Nutritional Adequacy**

In comparison to the Recommended Dietary Allowances, this diet is nutritionally adequate with the same exceptions as for the regular diet. In menu planning, attention should be paid to the content of oxalic acid in fruits and vegetables (see below) and phytic acid in cereals, grains, and nuts (see below). Both oxalic and phytic acids complex with calcium to form insoluble salts and can impair calcium absorption if calcium intake is not sufficiently liberal<sup>1</sup>.

MAJOR SOURCES OF OXALIC ACID: Kidney beans; beets, leaves and roots; cashew nuts; chard; cocoa powder; collards; figs; gooseberries; peanuts/peanut butter; pecans; rhubarb; spinach; soybeans/tofu; wheat germ.

MAJOR SOURCES OF PHYTIC ACID: Almonds, brazil nuts; dried beans and peas; sesame seeds; soybeans/tofu; whole grains; wild rice.

#### Guidelines

The following listing of calcium content of foods is to be used in meal planning<sup>2,3,4</sup>.

# **High Calcium Diet**

| Food Groups   | Moderately High<br>60-150 MG   | High<br>150-250 MG   | Very High<br>>250 MG                                     |
|---|--|--|--|
| Dairy   | Cheese   | Cheese   | Milk   |
| Serving Size Beverages & Yogurt - 1 cup Cheese - 1 ounce Desserts - 1/2 cup | Blue Cottage (1/2 cup) Parmesan (2 tbs.)  Frozen Yogurt Ice Cream Ice Milk Junket                  | American Mozzarella Cheddar Edam Monterey Jack Provolone Ricotta (1/4 cup) Swiss | Skim Low Fat Whole Buttermilk Chocolate Milkshake Eggnog |
|   |  | Cocoa Mix  | Cheese   |
|   |  | Instant Breakfast Drink Mix Custard Pudding, Fortified Pudding Rennin Desserts   | Gruyere<br>Mysost<br>Romano                              |
| Meat or Substitute  | Anchovies  | Sardines,  |  |
| Serving Size<br>2 ounces  | Clams<br>Oysters<br>Salmon, with bones<br>Shrimp   | with bones   |  |
| Fruit & Vegetables  | Dates  | Collards   | Kelp   |
| Serving Size<br>1/2 cup   | Kumquat<br>Rhubarb<br>Black-Eyed Peas<br>Broccoli<br>Chard<br>Okra<br>Rutabaga<br>Soybeans<br>Tofu |  |  |
|   | Greens Beet Dandelion Kale Mustard Spinach Turnip  |  |  |
|   | <b>Beans</b><br>White<br>Kidney<br>Pinto<br>Lima   |  |  |

Rennin Tablet<sup>1</sup>

## **High Calcium Diet**

Breads & Cereals 100% Bran
Serving Size Pancake
1 cup or 1 each Waffle

Others Combination foods

Serving Size
1 cup or 1 slice

made with milk, cheese,
or dried beans
Soups made with milk
Pies: cream, custard,

Milk chocolate (1 ounce), Molasses, blackstrap

pumpkin, rhubarb

(1 tbs.)

## **Suggested Meal Plan**

| Breakfast       | Lunch                 | Dinner                |
|-----------------|-----------------------|-----------------------|
| Juice           | Cream Soup            | Cream Soup            |
| Cereal          | Cheese Entree or Meat | Cheese Entree or Meat |
| Egg             | Potato                | Potato                |
| Toast           | Vegetable             | Vegetable             |
| Margarine/Jelly | Salad w/Dressing      | Salad w/Dressing      |
| Milk            | Dessert               | Dessert               |
| Beverage        | Margarine             | Margarine             |
|                 | Milk                  | Milk                  |
|                 | Beverage              | Beverage              |
|                 |                       |                       |

#### References

- 1. Wilkinson, R. Absorption of Calcium, Phosphorous and Magnesium. In: Calcium, Phosphorous and Magnesium Metabolism. Churchhill Livingstone, New York, pp:36-112, 1976.
- 2. Pennington, J.A.T. Food Values of Portions Commonly Used. Harper & Rowe, New York, (Current Edition).
- 3. USDA Handbooks 8-1 thru 8-9.
- 4. National Dairy Council. "The All-American Guide to Calcium-Rich Foods", 1986.